



## **Chambers Valentine's Menu**

**Menu available 13<sup>th</sup> & 14<sup>th</sup> February 2010**

Cream of leek, potato and fennel soup

Buffalo mozzarella ball with a red pepper couli & a tomato & basil concasse

Classic chicken liver pate with red onion chutney & toasted brioche

Rosette of melon with peppered strawberries & a coconut & mint syrup

\*\*\*\*\*

Roast lamb shank on ratatouille vegetables  
with a redcurrant & rosemary sauce

Supreme of chicken with a classic Dianne sauce on crushed minted potatoes

Cajun spiced salmon on a rocket & sundried  
tomato salad with a herb oil dressing

Filo basket filled with oyster mushrooms in a white wine &  
garlic cream sauce with parmesan cheese

\*\*\*\*\*

Passion fruit crème brulee with vanilla shortbread biscuit

Classic Eton Mess of fresh meringue with  
chantilly cream & a rich berry compote

Sticky toffee pudding with a butterscotch sauce

Fresh fruit cocktail in a scented rosewater syrup

\*\*\*\*\*

Freshly brewed coffee served with mints

£32.50 per person